

Starters

Edamame Sea Salt	8
Miso Soup Tofu, Seaweed	8
Spicy Lobster Miso Soup	14
Organic Field Greens Miso or Ponzu	13
Wagyu Beef Carpaccio Yuzu-Truffle Vinaigrette	31
Lobster Salad Avocado, Arugula, Tofu-Lime Dressing	42
Roasted Shishito Peppers Sweet Soy	11
Glazed Green Beans Sweet Soy	9
Cucumber Sunomono Pickled Cucumber, Sesame Seeds	9
Seaweed Salad Soy Vinaigrette	14

Shared Plates

Koi Crispy Rice Spicy Tuna, Yellowtail, Avocado, Wagyu Beef	18/22
Creamy Shrimp Tempura	22
Salmon Carpaccio Black Truffles, Ponzu*	23
Hamachi Fusión Soy Yuzu, Truffle Essence*	23
Spicy Seared Albacore Crispy Onions, Ponzu*	18
Kobe Style Potstickers Scallion Ponzu	23
Tuna Tartare on Crispy Wontons*	16
Lobster Tacos Mango Salsa, Yuzu Guacamole	22
Chef's Tempura Selection Seafood or Vegetable	26/18

Entrées

Miso Bronzed Black Cod Seasonal Vegetables	36
Sautéed Tiger Prawns Sake, Sweet Sriracha	29
Ginger Salmon Asparagus, Pea Shoot Greens, Aka Miso Dressing	28
Spicy Chicken Karaage Spicy Glaze, Pickled Cucumber, Sesame Green Onion Rice	25
Ginger Steamed Sea Bass Shiitake Mushroom-Dashi Broth	40
Queensland Wagyu Sirloin Sansho Peppercorn-Garlic Soy	49
Peppercorn Filet Tobanyaki Shishito Mash, Plum Wine Sauce	50
Grilled Lamb Chops Shishito Mash, Ichimi Sauce	49

Signature Rolls

	Hand	Cut
Baked Crab Roll	10	14
Sunfire Roll Lobster, Snow Crab, Cucumber & Cilantro with Mango, Avocado & Ichimi	-	23
Dragon Roll Shrimp Tempura, Eel, Baked Crab & Tempura Flakes	-	22
Hamachi Roll Yellowtail & Cucumber topped with Yellowtail, Jalapeño & Yuzu Sauce*	-	24
Tropical Twister Roll Spicy Tuna, Avocado topped with Tuna, Salmon, Mango, Jalapeño & Sweet Chili	-	24
Geleno Roll Spicy Tuna topped with Spicy Albacore, Jalapeño, Crispy Onions & Spinach Chips*	-	19
Sin City Roll Spicy Scallop & Avocado topped with Seared Togarashi Tuna & Habanero Caviar*	-	22
Crunchy Red Spider Roll Soft Shell Crab topped with Spicy Tuna, Crisp Wontons & Sweet Chili*	-	23
Wagyu Surf & Turf Roll Shrimp Tempura & Avocado topped with Wagyu Beef*	-	27

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Sushi & Sashimi

Tuna*	13	26	Salmon Egg*	13	26
Yellowtail*	13	26	Snow Crab	13	26
Salmon*	13	26	Shrimp	12	24
Albacore*	12	24	Sweet Shrimp	20	36
Fresh Water Eel	12	24	Octopus	13	26
Scallop	13	26	Sea Urchin*	24	48
Halibut	13	26	Toro*	24	48

Hand & Cut Rolls

	Hand	Cut
California Roll	10	13
Yellowtail & Scallion Roll*	10	14
Shrimp Tempura Roll	10	14
Vegetable Roll	8	10
Spicy Tuna Roll*	10	14
Eel & Avocado Roll	10	14
Rainbow Roll*	-	20
Spicy Shrimp Tempura Hand Roll	10	-
Yuzu Salmon Roll	10	13
Asparagus Tempura Roll	10	12



KOI

LAS VEGAS

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Koi Signature Cocktails

\$15

Mindfreak Cocktail

Disaronno Amaretto, Grey Goose Citron
Blueberry Simple Syrup, Lemon Juice

Lychee Martini

Kai Lychee Vodka, Lychee Puree & Cranberry

Six n' Collins

Roku Gin, Sparkling Pink Grapefruit, Lemon Juice

JPN 84

Akashi Whisky, Aperol, Lemon, Raspberry Sauce & Prosecco

Rockin' Cucumber

Ty Ku Sake, Stolli Vodka, Muddled Cucumbers & Lime

Coconut Splash

Malibu Rum, Coconut Water, Cranberry, & Pineapple

Cherry Blossom

Ciroc Apple, Peach Schnapps, Orange Juice & Pineapple Juice

Strawberry Essence

Grey Goose Strawberry & Lemongrass Essence Vodka, X-rated Fusion

French Connection Spicy Margarita

Patron Silver, St. Germaine, Lemon, & Lime Juice

Pink Negroni

Grey Goose Strawberry & Lemongrass Essence Vodka,
Bombay Sapphire Gin, St. Germaine & Aperol



Koi Desserts

Koi Signature White Chocolate Cheesecake 12
Almond Crust, Vanilla Chantilly, Seasonal Berries

Chocolate-Vanilla Creme Brulee 12
Tahitian Vanilla, Mixed Berries, Short Bread Cookies

Flourless Molten Chocolate Cake 12
Vanilla Ice Cream, Raspberry Sauce

Mochi 9
Please Inquire About Our Craftmade Seasonal Flavors